



HARVEY A. HILL, U.S. Marine Corps corporal, foster son of Mr. and Mrs. Cal Hamerly of Westside, is studying jet engine repair for 14 weeks in Memphis, Tennessee. Hill is a graduate of Lakeview High School and enlisted in the service in October of 1953. He spent 15 months in Korea and was stationed at Camp Pendleton, California, before going to Tennessee.

Home Extension

HENLEY

By Evelyn Manning

The Henley Home Extension met Thursday, January 19, at the home of Mrs. Gray Brannon. Potluck dinner was served at noon.

"Rolls and Bread from Sweet Dough" was the topic of the demonstration, led by Winneta Brannon and Ethylida Croft. There was a discussion on the projects for the coming year. Members present were Margaret Boyd, Winneta Brannon, Millie Swisher, Jo McBride, Elizabeth Stewart, Beth Williams, Florence DeLap, Sallie Manning, Margaret Lowe, Paye Patterson, Helen Dixon and Mary Lee and Frances, Dorothy Jackson, Myrtle Fleming, Jean Hilyard, Evelyn Manning and Becky, Ethylida Croft and Dina Jo. Hene Ongman and Johnny, and Margie Howe. Two visitors were Daisy Plumly and Gertha Heaton. "Care of the Hair" will be the topic next meeting, February 16, at the home of Mrs. Jo McBride.

RATIONER DIES

STOCKHOLM, Sweden (AP) — Dr. Iwan Bratt, 78, who worked out Sweden's complicated liquor rationing system, died Wednesday. For more than 40 years his rationing system allowed Swedes a maximum of only three liters (three quarts plus) of liquor a month. The system was abolished last October.

TEMPO - ?

Ask

Your Favorite Grocer



By Bessy, the Basin Bossy

How a bovine like yours truly can become an expert in the art of fine cookery is indeed a mystery, even to yours truly.

But certainly everyone will be giving expert advice if they add but one touch to their meals—milk. And we don't say that because milk and cows are considered in the same class.

Which we are, of course. Probably no greater pains are taken anywhere in the world than right here in your own Klamath country to make certain the purest of pure milk is provided your table daily.

But beyond that, records prove milk tops anything else the world has yet to divvy up when it comes to satisfying your physical needs—vitamins, minerals, energy . . .

So take it from Bessy, your old Basin Bossy, and make certain your family gets at least those three glasses of milk each, every day. It's important.

And to help get milk into their diet easily, here's a recipe for a special coffee cake which should stimulate appetites around your household:

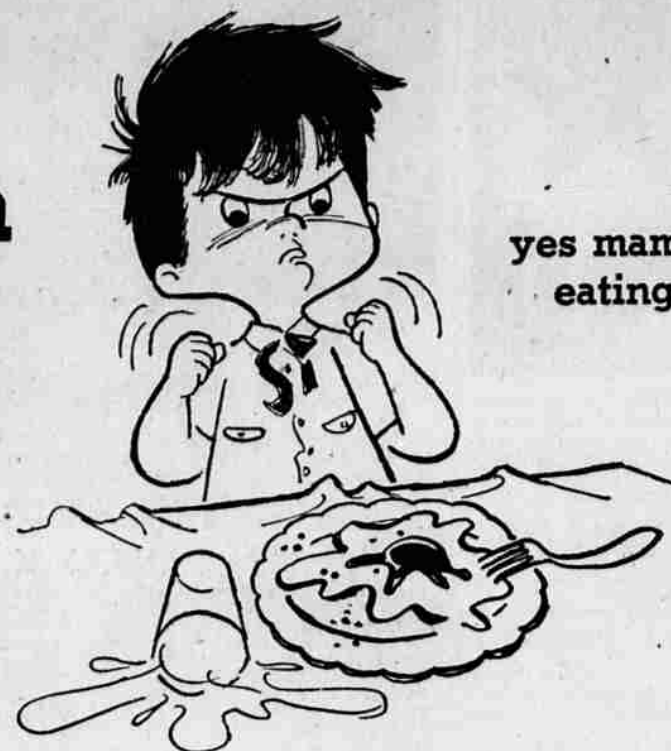
Prach Coffee Cake

2 tablespoons brown sugar, 3 tablespoons soft butter, Maraschino cherries, Sliced peaches 2/3 cup milk, 2/3 cup sugar, 1/2 teaspoon salt, 1/2 cup shortening, 1/2 cup warm, not hot, water (lukewarm for compressed yeast) 2 packages or cakes yeast, active dry or compressed 2 eggs, beaten, 1 teaspoon vanilla, 4 cups sifted flour.

Melt butter in a 9-inch round or square cake tin. Sprinkle brown sugar in the bottom of pan. Then arrange the fruit attractively. Scald milk. Stir in sugar, salt and shortening. Cool to lukewarm. Measure water into a large mixing bowl (warm, not hot, water for active dry yeast; lukewarm for compressed yeast). Sprinkle or crumble in yeast. Add lukewarm milk mixture. Add beaten eggs, vanilla extract and flour. Stir until well blended, about 1 minute, carefully turn batter into the prepared cake pan. Cover, let rise in a warm place free from draft 1 hour and 15 minutes until doubled in bulk. Bake at 375 degrees F. (moderate oven) about 45 minutes.

Bessy.

Is your son a Breakfast Battler



yes mam—if he fights eating breakfast

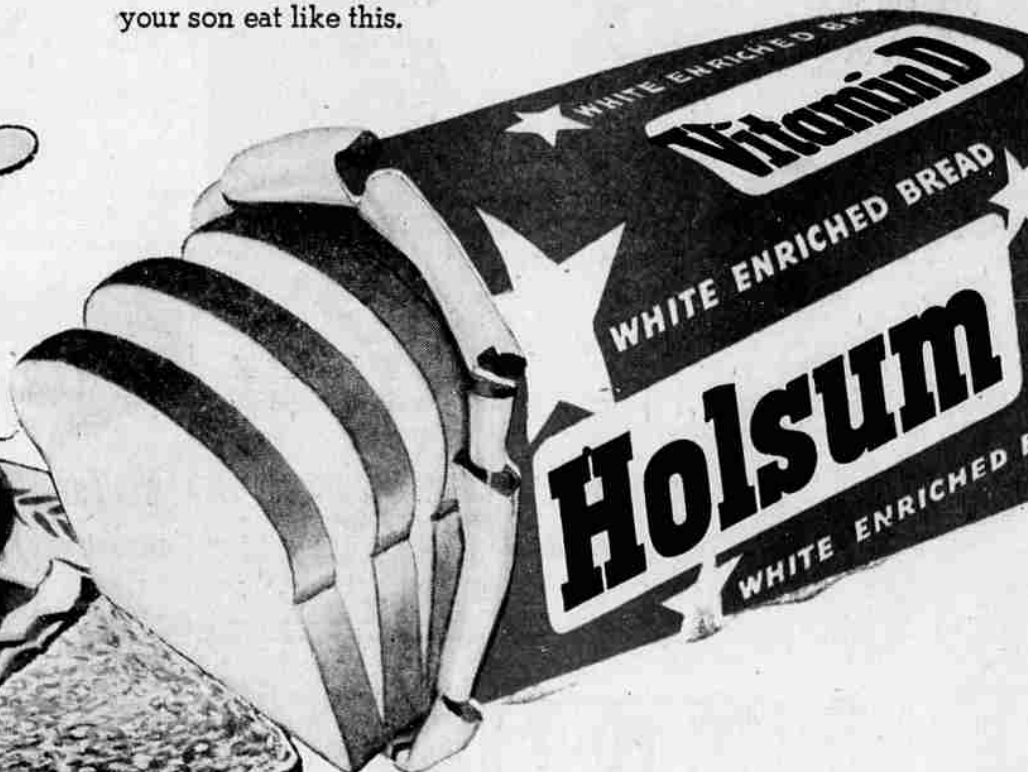
Make it taste better Serve Holsum Toast

Whew! See how this little walloper fought breakfast *before* his mama discovered Holsum Bread. Now he **WANTS** to eat more. Especially when she butters him up with hot Holsum toast, apple rings, scrambled eggs and bacon. Delicious with Holsum toast.

And does it hold him till noon? You bet! Only Holsum toast—hot and crispy—helps you balance breakfast so deliciously. Eggs, bacon, apple, they're nourishing all right. But Holsum Bread gives him that extra energy boost.

Serve it with Holsum and be sure. No more guesswork with Holsum vitamins and minerals on your side. Look for the protective Holsum orange red wrapper—it keeps this goodness fresh and health-building for you.

Buy Holsum Bread today and watch your son eat like this.



MAKE IT TASTE BETTER Serve it with Holsum

Fluhrer's